

# PlacaNobre®

## Derivados de Madeiras, Lda

### Porta da Capela - White



#### Origin

Denomination Vinho Verde DOC White

Origin Vinho Verde Region  
Amarante – PORTUGAL



#### Analytical Parameters

Alcohol 10%  
Acidity 5,7 (g/dm<sup>3</sup>)



#### Grapes

Arinto, Azal, Loureiro, Trajadura.



#### Tasting Notes

Serve at 7-10° Celsius. A young, fruity, light and balanced wine. Citrus aromas. Slightly fizzy.



#### Pairing Suggestions

Pair with starters, sweets, salads, light dishes of meat or fish and Italian or Asian food.



#### Winemaking Process

14 days of alcoholic fermentation, in stainless steel vats, at controlled temperature.



#### Packaging

Bottle 75 cl | 1.2 Kg | 6 bottles per case

Case H 33 cm | W 23 cm | L 15,5 cm



PlacaNobre - Derivados de Madeira, Lda.  
Parque Industrial de Padim da Graça, Lote 1 4700-670 Braga  
+351919912599  
arturcoto@placanobre.pt  
www.placanobre.pt